VOLUME XLIV.

BELLEFONTAINE, LOGAN COUNTY, OHIO, TUESDAY, DECEMBER 13, 1898.

NUMBER 99.

# CHRISTMAS PRESENTS

FOR EVERY ONE

Our HOLIDAY GOODS are now open, and we extend to all a MERRY CHRISTMAS and a HAPPY NEW YEAR and will be delighted to have you call and see our beautiful goods. Our assortment is and fat pork in the proportion of about one-quarter pound of fat salt pork and complete and prices love. Call early and set the best selections. Remember we deem it a pleasure to Call early and get the best selections. Remember we deem it a pleasure to complete and prices low. show our goods.

## G. M. FRAZER,

127 West Columbus Street.

The Prescription Druggist,



KEEP SHEEP !



HERE WE ARE AGAIN! Right ot the top with a lot of the finest

### DELANE MERINO RAMS

Logan County. All stars recorded. Make your selections early and ad from the strength of its pull upon the planets, is that of \$27,000 earths. get first choice. Prices reasonable.

G. A HENRY, BELLEFONTAINE, O.



THE HOOSIER Fan Mill, Seed Separator.

Cleaner and Grader.

It will separate Buckhorn, Dock, Ragweed, Plantain, Band, and all other impurities from Clover Seed. Will Separate Clover from Timothy, and any other separation desired. It will cleau and separate Wheat into two grades at one operation, at the rate of one bushel every minute. It has a motion different from all other machines, and will not dance about the floor. It is smaller, neater, and has a greater screen capacity than any mill on the market It will pay for itself in one season. Ca'l at the factory and see this machine work.

MHY?

Is the Best Advertising Medium.

What Advertisnig Is.

[FROM PRESS AND PRINTER.]

fences or dead walls where people can see them, he is advertising.

business will become known, and he will still be advertising.

his sign into the house of every reader of that paper.

h at are to have a more than local sale.

tise, and that is newspaper advertising.

with money to spend, always read the papers.

hing which conveys a business or a product.

passer-by, he is advertising the store.

advertising his store.

DeGraff Manufacturing Co,

solid or liquid particles of carbon, which float in its otherwise gaseous mass near its exterior, forming in their aggregation the dazzling, cloudlike The Republican

The reason for thinking that the sun's

which tells anybody about anything is advertising. Advertising is any-If a man opens a store and tells his friends about it, he is advertis-

If he prints his announcements on cards and hands them to the Crossing the rainbow spectrum of unlight are to be seen thousands of fine dark lines. These lines are now known If he puts his sign above the door or goods in the window, he is to be due to the fact that above the sun's dazzling photosphere is an atmoshere-about 5,000 miles deep-made If he makes a hundred duplicates of his signs and nails them or of various gases and vapors of metals, which stop or "absorb" a part of the

If he joins a church or club, or a secret society, his name and his tion and intensity with the bright lines which form the spectra of various gases and metals and are undoubtedly caused If he causes his sign or his card to be reproduced and printed in a

sign on the fences, or handed the card to the passer-by, he is putting About one-half of the 70 and more 'elements' known to terrestrial chemistry have been discovered by these in This hypothetical man is a retail dealer. He is in direct contact dications to exist in the sun, and aswith people to whom he seeks to convey the news of his enterprise tronomers are confident that the rest of the terrestrial elements are also there, The principle is exactly the same with the maker or handler of goodthough for some reason they have not yet revealed themselves through the

Of all the ways of advertising, the BEST, most certain and cheapest Some years ago astronomers were is that of using the columns of a good newspaper. Intelligent people puzzled at finding evidence of the exstence in the sun of a substance apparently quite abundant, which could not Successful business men, who have tried all kinds of advertising, are unanimous in proclaiming that there is but one right way to adver-

Helium has lately been found to ex-Then there remains but one thing to do: Find out the best mediun in the shape of a gas which is contained, absorbed, in certain rare minerals-It is somewhat heavier than hydrogen, in the earth's atmosphere, just as no

Among the elements which have not

FIERY ORB OF DAY.

Size. Weight and Intense Heat. Its Dassling Light and the Substance From Which It Proceeds. The Elements Which It Contains.

This is about 109 times that of the earth, and is nearly twice that of the

that of the earth. Its weight, calculat-The sun's mean or average distance from us, according to the latest dtermipations, is 92 700,000 miles. Owing to a slight ellipticity of the earth's orbit and the fact that the sun is not exactly

nearer the sun on the 1st of January than on the 1st of July. Light, traveling at the rate of 186,-000 miles a second, requires 81/4 minates to come to us from the sun. A railway train, speeding day and night at the rate of 60 miles an hour, would cover a distance as great in 176 years. The amount of heat radiated by the sun every 45 minutes is equivalent to of an orange and a wineglassful of port

thracite coal of the size of the moon. If a javelin of ice 45 miles thick were to be hurled at the sun by some titantic arm, with the velocity of light, and could the whole heat of the sun be con-

melt as fast as it advanced. The sun is 600,000 times as bright as the full moon.

done rising, bottle and cork tightly.

light from a glowing solid or liquid. The spectrum of a glowing gas consists only of a greater or less number of bright lines, the intervening spaces being dark, each gas-or metal reduced to the gaseous state—giving a spectrum

peculiar to itself.

sun's light in passage through them.

These dark lines correspond in posiby the presence of these substances in newspaper, he is doing the same thing that he did when he tacked the

be identified by means of its lines with any known terrestrial element. They

immer for about ten minutes.

Stuff the peppers with nice sau

Add an even tablespoonful of salt, a

Mix well and use. After filling the peppers with the forcement replace the covers and oil the peppers well. Set

the vegetables a small teaspoonful of ham. Stir in a tablespoonful of flour low that the greater part of its sub-stance is in the solid state, and only a ready to serve around the peppers.-

Almost every housekeeper knows that water, to which add the juice of two extreme care in order not to injure it. lemons. When all are cleaned, take the The following direction, if strictly folwith enough water to cover them and boil five minutes. Put in glass jars, screw tightly, place the jars in a vessel of cold water over the fire and boil for tablespoonful of ammonic and a small.

How to Keep Copper Pots Bright. in the sun or firelight, but such utensils require much attention to keep them in this brilliant condition. Ill ous to health, as the verdigris that forms upon such is a highly poisonous deposit. Copper vessels are always tin done by putting them in a large pan lined, and this lining must be renewed at regular intervals of not too long duration. In India, where copper cook ning process is carried out once a month. Copper utensils are kept bright by means of soap, soda, hot water and per-sonal energy. The exterior is polished with a rag dipped in vinegar, and a final brisk rubbing with a wash leather is very desirable.

> How to Make Sweetbread Salad. Wash thoroughly a pair of fresi and let them simmer for 20 minutes then drain and cover with cold water When cold enough to handle, remove all the skin and cut them into small pieces with a silver knife. For each pair of sweetbreads one cup of mayon naise dressing will be required. Mix the dressing through the sweetbreads and serve on lettuce leaves.

the dressing over them, after which Put the relish in a stone crock which has been thoroughly scalded. Cover and

How to Make Curry Powder.

non, three drams; ground ginger, three drams. Salt and black pepper to suit the taste. If a "hot" curry be preferable, add a dash or two of red pepper.

Have your spider or frying pan very ot-so hot that a sort of blue haze with a small piece of fat, but do not leave the fat in the pan. This light greasing is done simply to keep the meat greasing the pan place your meat in it, allowing it to remain for a few seconds

should be sufficient time to cook a steak an inch thick. After searing both sides removing the cover to turn the meat. How to Remove Freekles

Here we have a proud, imperial city, rather disdainful of trade, aristocratio and easy going, conscious of a long past, its rulers still animated with the peppers. This is a pepper similar to the conviction that they are the successors old fashioned bull nosed peppers, but it of Charlemagne and Otto, looking on is larger and milder in flavor. It is used Berlin as parvenu, on London as merely for instance, who have to use particowever, does not offend. It is content and write and toil and push and strain; it stands on its rank; it can never forget ts 16 quarterings and its claims to

Vienna is most interesting perhaps as the meeting place between east and west, where the fine gentleman rubs houlders in the afternoon lounge along the Graben with the Bosnian peasant. The guardian of Europe's ancient order, the center of a great and most interest-ing empire, the city of leisure and of a pride so lofty that it does not know itself to be pride at all, Vienna is both a charming city and an important politthem in a baking pan and bake them ical center, as she will continue to be, thoroughly for about 25 or 30 minutes no matter what is the fate of the Ausical center, as she will continue to be, trian empire.-London Spectator.

> M. de Fontenelle's Bright Speeches. M. - said of a young fellow who did not see that a lady was in love with him: "You are very young. You

can only read large print."
A preacher said: "When Pere Bour daloue preached at Rouen, he caused a great deal of disorder. The workmen left their shops, the doctors their paients, etc. I preached there the followng year and set everything right." A lady 90 years of age said to M. de

Fontenelle, who was 95, "Death has forgotten us." "Hush!" replied Fontenelle, putting his finger on his lips.

A conceited dolt interrupted a conversation by, "I have an idea." A wit re-

A courier said, "After the death of his majesty there's nothing one can't

M. de Fontenelle, then in his ninetyseventh year, having just paid Mme Helvetius a thousand pretty compli piece of whitening. Dark paint or walnut furnishings should never be washed, but thoroughly rubbed with linseed
oil and polished with a piece of soft
silk.

You went by without looking at me."
"Madame," said the old gentleman,
"if I had looked at you I should not
have passed by you."—Gentleman's
Magazine.

"I want a horse and trap for a fustock occupies the same place in his "Well, if you're careful," replied the

suit was arranging himself in his seat the proprietor patted the horse, an especial favorite, tried the buckles of the harness, shook the shafts and performe reins, he said absentmindedly:

"He's very willing and quick. Be careful not to drive too fast. The young man regarded him in surprise for a moment, and then assever

"Well, I'm going to keep up with the funeral if it kills him!"-London

A Bridle to Her.

Polk Miller of Richmond is known as raconteur of plantation life in the south before the war. One story told by Mr. Miller will well bear repetition An old darky named Absalom was the favorite attendant of a widower acquaintance of Miller, and as rum had it that the widower intended takasked Absalom if it were true. Absalom scratched his woolly pate for a moment and replied that be reckoned it was. 'Well," said Miller, "will he take a oridal tour?"

This somewhat puzzled Absalom for an instant; then an inspiration struck nim, and he said, "I dunno bout a bridle, sah, but when de ole missus was 'live he used to talk a paddle to ber; so maybe he taik a bridle to de new one!"

Got Her Snap Shots. As President McKinley entered the station at Omaha the other day the crowd lined up as usual upon two sides of a passage that was roped off and pro-tected by the police. Half way across the platform a woman with a kodak dodged the guard and sprang out before Mr. McKinley. The chief of police, who led the procession, ordered her away, but the president interfered and took off his hat so that she might get a better view of his face. Backing rapidly a few

"I learn," she said reproachfully, than five girls before you finally pro-

feet in advance, she got several good

snap shots and then disappeared.

posed to me. How do I know that you didn't make desperate love to all of "I did," he replied promptly. "You did!" she exclaimed.

"Certainly," he returned. "You on't suppose for a minute I would be foolbardy enough to try for such a prize as you are without practicing a little at first, do you?"-Chicago Post.

The newly discovered peak in Alaska, which is said to be taller than Mount St. Elias, is away over on the American side of the boundary line and is thus indisputably ours. It will be somewhat rough on Elias to lose his long reputed pre-eminence, but as the great landmark of the international boundary line he

The Mystery of the Rasor. It is a matter of common experien that a razor left for awhile unused becomes blunt. A writer in Chambers Journal says that rust caused by the moisture in the atmosphere is quite enough to account for this. Shearers, commercial, on Paris as half crazy. Excepting in the domain of music, Vienna their shears till just before using. What s not a home of art and culture, but it is not so generally known is that a rais a center of dignity and grace and a for which will not cut will become certain calm air of superiority, which, sharper sometimes by being left aside for some time. The only explanation of to look on while other places explore this is that the electrical properties of on buttered platteres, or make it into

the metal in the edge become changed.

A "wire edge" is commonly put on a tool by amateurs. The steel turns and folds back on itself. It is owing to the edge being made too long and thin, or the metal being too soft. The only cure for a wire edge is to break off the bent portion and grind and set again. "A knife that cuts butter when it is

ot' (and under no other circumstances) been going into the reasons of things, and the reason of this is easily explained. Heat expands metal, and in propor-tion to the amount of metal which is heated. There is more metal in the breadth of a blade than in its thickness and the former, therefore, is expanded immensely more than the latter. In other words, the wedgelike shape is lengthened, and the tool becomes "sharp."

One day soon after the Mulberry Bend park was laid out in the Italian quarter of New York the man who had had more to do with the good work than any one else was passing there. As he strode happily along, thinking of the ements that used to stand there, the resh, clean earth attracted him and he

walked out upon it. Stamping joyously about, he exclaimed:

"Fine, fine! They have planted the seed and soon the green grass will spring up under the warm sunshine. It

Just then a park policeman who had slipped up behind him landed two vigorous whacks on the good man's back. "Git off'n th' grass, ye looney old crank!" he said. "Be off wid ye, quick now, an don't let me ketch ye round here ag'in or I'll run ye in. See? G'wan,

The philanthropist had leaped wildly to the walk and his fist doubled up with anger, but a second thought, that drop from the spoon, and if it threads "sparrow cop" was right, caused his hand to relax, and the maker of the park "moved on," sore but wise as ever.—New York Times.

A Scottish paper tells a story of Se had been spending an hour or two in to cream, set it back upon the range, let the evening with a friend a couple of it remain one or two minutes or as long and Sandy, after partaking freely of his affections that a wife and family should. | miles away. It was a moonlight night, cautious liveryman slowly.

The turnout was at last ready, and while the young man in the loud check suit was arranging himself in his seat

> "Hoot awa, Maggie," said the rider, "this winna dae. Ye maun jist gang

yards, wheeled round and gave the mare a touch of his whip. On she went at a brisk canter, but as they reached the edge of the ditch she stopped dead and shot Sandy clean over to the other side.

Gathering himself up, Sandy looked his mare straight in the face and said: "Vera weel pitched indeed, ma lass. Bit hoo are ye goin to get ower yersel',

The Lady of the House.

"The lady of the house," once a seemed a highly polite and conciliatory form of address, is now, said a city methods. In advance practice the cus-tom is now to address the lady of the house by name, a method vastly more impressive and one susceptible of varied application. Thus an establishment with the door by a man who says not 'for the lady of the house,' but 'the So-and-so sends this to Mrs. Blank.' This beats 'the lady of the house' out of sight and marks the refinement of modern methods of doing things."-New York Sun.

Some Sharp Sayings of Bismarck. Bismarck had the frankness to say that he looked upon the comedies of Dumas the younger, and indeed on most French plays of the lighter sort, s grossly corrupting to the public mor als. "Panem et circenses." smiled De Morny. "Panem et saturnalia," mut-

"Prince Bismarck is respectfully re-quested," wrote the American, "to ca-ble a few words in reference to the following question: What benefit will be derived in your grace's opinion from inernational expositions? On the margin of this the prince simply wrote in pencil, "None."—"Bis-marck's Table Talk," by C. Lowe.

"No. madam. I cannot split the wood to which you so indelicately refer. It would be a violation of a sacred promise made to me aged mother.

"We have the poker habit in our family, ma'am, and I promised mother I'd never touch a chip in any form."— Cleveland Plain Dealer.

Tobacco was discovered in Santo Domingo in 1496, in Yucatan by the Spaniards in 1520. It was intr into France in 1560, and into England

Nearly 1,200,000 pounds of colors are used by the United States government annually for printing paper money, revenue and postage stamps

Out of the enormous number of wo-

### Christmas Candies,

POP CORN BALLS.

ugar, one tablespoonful of vinegar, a iece of butter the size of a small egg. Make the candy in a large kettle, pop he corn, salt it, and sift it through the fingers, that the extra salt and unpopped kernels may drop through. (It will take four quarts or more of corn that is popped.) Then stir all the corn into the kettle that the candy will take, beap it

Two pounds granulated, sugar ? of cup of water, one-third cup of vinegar, butter the size of an egg, one tablespoonful glycerine, two tesspoonfuls of vanilla. Boil all except the vanilla without stirring, twenty minutes or half an hour, till crisp, when dropped into water. Just pefore pouring upon platters to cool, add tartar. After pouring upon the platters to cool, pour the two teaspoonfuls of vanills over the top. You can pull it beautifully white. Draw it into sticks the size you wish, and cut off with shears, into sticks or kies-shaped drops, to suit the eaters. If you can succeed in keeping it a week,it will become creamy.

Make the candy toe same as the vanills, and after it is poured upon the platter to cool, drop over the top one or two to taste, and color pink by dropping a few drops of cochineal syrup either in the boiling candy or on the top with the flavoring. Make into sticks or kieses.

One cup of brown sugar, one-half cup of water, one teaspoonful of vinegar, iece of butter the size of a walnut. Boil about twenty minutes; flavor if de-

Four cups of white sugar, one cup of

hot water, flavor with vanille; put the sugar and water in a bright tin pan on he range, and let it boil without stirring; about eight minutes, and if it looks somewhat thick, test by letting some remove the pan to the table, taking a small spoonful rubbing it sgainst the side of a cake bowl, and if creamy and will roll into a ball between the pour the whole into the bowl and beat rapidly with a large spoon or po it too much. Add the vanilla (or other sliced off, or packed in plates and cut into small cubes, or made into any imitating French candies. A pretty form is nade by coloring some of the cream pink, taking a piece about as large as a hesel nut, and crowding an almond meat half way into one side, till it looks like a bursting kernel. In working should the

ream get too cold, warm it. WINTERGREEN CREAMS.

Make cream as directed, flavor with wintergreen, color pink with cochineal yrup, and form into round lesenger

Two cups of brown sugar, one-half cup of grated chocolate, one-half cup of water, a piece of butter, add spice to and when nearly done test it by dropping a little into cold water. lone pour into buttered pans,

VANILLA SYRUP CANDY. One quart of syrup, one pound of granulated sugar, a small piece of butter, one tablespoontul of glycerine. Boil these ingredients together as molasses candy, when nearly done test in cold water. Just before removing from the fire add a tesspoonful of sods and pour nto buttered pane; when partly coo pour vanilla upon the top and pull as molasses candy. It will be very white and delicious. The flavor may be

varied. One cup of molasses, one cup of sugar, piece of butter the size of an egg. Boil hard, and test in cold water; when prittle, pour in thin cakes on buttered ins; as it cools mark in squares with

PEA NUT CANDY. Two cups of molesses, one cup of brown sugar, one tesspoonful of butter, one of vinegar. Put into a kettle to oil. Having cracked and rubbed the skin from the peanuts, put them into buttered pans, and when the candy is done, pour it over the nuts. Cut into blocks

drops retain their shape, it is nearly done, which will be when it is brittle; do not boil it too much. Have pane or platters well buttered, and just before the candy is poured into them, stir in one-half teaspoonful of cream tartar, or sods. If flavoring is desired, drop the flavoring on the top, as it begins to cool, and when it is pulsed the whole will b flavored. Pull till as white as desired,

may yet get some consolation. - New

the back of a knife. while warm.

MOLASSES CANDY. Two cups of molasses, one cup of "Nonsense! What kind of a promsugar, a piece of butter the size of a small egg, one tablespoonful of glycerine. Put these ingredients into a kettle, and

boil hard twenty or thirty minutes; when boiled thick, drop a few drops into; a cup of cold water, and if the

men in Constantinople not more than and draw into sticks, and cut with

cause it will carry your advertisements to more homes of people who have means to patronize you liberally, than any other advertising yet been found in the sun, though it hardly seems possible that they are not in public, absolutely indifferent to some off at the end of ten days.

water is the most important.

### WONDERS OF THE SUN

NTERESTING FACTS ABOUT OUR

The sun's diameter is 866,600 miles. Its volume of bulk is 1,831,000 times

at its center we are 3,000,000 miles

centrated upon it, the weapon would

Sunlight has 146 times the intensity of calcium light and three times that of the electric are light. The temperature of the sun is now thought to be somewhere between 5,000 nd 9,000 degrees centigrade.

This temperature is sufficiently high to vaporize all known substances, with the possible exception of carbon. For this reason it is now held to be probable that the light of the sun comes from

hell known as the "photosphere." light comes from intensely heated solid or liquid matter, though undoubtedly the great bulk of the sun's mass is gaseous, is that the "spectrum" of sun-light (formed by causing a beam of sunlight to pass through a glass prism) s "continuous"—that is, it contains all

of the rainbow colors from red to violet, ADVERTISING may be done in a thousand ways. Any method and such a spectrum is given only by

gravy with small forcemeat balls to

ist upon the earth as well as in the sun. cleveite, broggerite and a few others. but is too light to remain in a free state hydrogen exists upon the earth in a free state, but only in compounds, of which

there, are exercen, sulphur, phosphorus

From what is now known it is little less than certain that the material of which the sun and the earth consist is precisely the same. The two bodies differ mainly in size and temperature. In the sun nearly everything is gaseous, because of its intense heat. The earth may once have been as hot as the sun now is and have been then as luminous, but now its temperature has fallen so

small part is either liquid or gaseous.

Rub with a piece of fiannel and salt, fresh, small button mushrooms. Wash in cold water, cut off the end of the stalks and drop the mushrooms in cold mushrooms out of this solution, place them over a fire in a preserving kettle of cold water over the fire and boil for

three-quarters of an hour; remove and keep in a cool place for use. How to Make Sauce For Ducks. Mince two or three slices of bacon and a small onion and fry them together for five minutes. Add to them the juice

The breaking of glass globes is very frequent, as all housekeepers know. Their duracility may be greatly increased if tempered beforehand. This is and covering them with cold water. The pan is then set on the range until removed from the fire, and the globes

are allowed to remain in the water until it is cold again. How to Polish Steel. Dip a brush in paraffin and then into emery powder and well brush the arti-cle to be cleaned. Polish with a dry leather. When very rusty, cover the steel with sweet oil, leave it for two days, then rub with unslaked lime un-

til all the rust disappears. How to Make Potato Yeast. Boil a handful of hops in two quarts of water, strain, and into the liquor grate eight medium sized raw white otatoes. Add a teacup of sugar and a handful of salt. Boil the mixture 20 minutes. Let cool, then add a half teacup of yeast. Let it rise in a pot. When

This is excellent and will keep until all is used if kept in a cool place in the The yolks of eggs dry almost as soon s they come in contact with the air, but if dropped at once into a cup of cold

water will keep in good condition in he refrigerator for three or four days. How to Make Vegetable Stew. Choose beans, cauliflower, celery, onions, sweet herbs and carrots as the basis of the stew. Clean them catefully and boil till tender in strong meat gravy. Season when cooked with salt. pepper and lemon juice. Brown and put in a cool, dry place for use, and it thicken with roux and serve in the will keep for months.

How to Seal Letters Safely.

A letter fastened with the white of

an egg cannot be opened by the steam of boiling water like ordinary gum. The heat of the steam only adds to its Could Sleep at Will. A friend of the late Dr. William Pep per of Philadelphia tells how he could go to sleep at will. "Will you excus ---?" he would say some more satisfactorily if I had a few minutes' nap. Jane, make Mrs. --- com

fortable and wake me in ten minutes. Outside the office would be crowded with people waiting to see him-abou the Philadelphia museums, the University of Pennsylvania, the public libraries, or about their health, but he would go into his own room behind the office, would stretch out on the lounge, throw a rug over his knees and closing of the meat keep the pot covered, only nis eyes would be asleep at once. Te ninutes later he would be roused by his ervant and would at once resume his versation with the patient at the point at which it had been dropped. He vould sleep in his carriage as he was

GREEN PEPPER ENTREE. Bow to Prepare This Appetizing Dish With Spanish Sauce. Select for this purpose sweet Spanish

green both to serve as a stuffed vegeta-ble and for stuffed pickles or "mangoes." A simple and satisfactory way to pre-pare these pickles as a vegetable is to plunge them in hot water and let them

Drain them, cut of the stems and cut a slice out of the stem end and scoop out the seeds and insides of the peppers. three-quarters of a pound of lean veal,

scant teaspoonful of pepper, a teaspoon-ful of chopped parsley and a scant tea-spoonful of summer savory.

and serve with a rich brown sauce around them. A fair substitute for a Spanish sauce may be made of a good beef extract, seasoned with vegetables. Fry two chopped slices of carrot, one of onica and a bay leaf, a stalk of celery, a sprig of parsley and one of thyme, all chopped together and well mixed. Fry with

and add gradually a pint of stock made mer slowly for about an hour, and at the end of that time strain it, and it is

in cleaning paint it is necessary to use lowed, will result in clean, bright woodwork: At first the room should be tablespoonful of ammonia and a small count I should take of your gallantry, piece of whitening. Dark paint or wal-

Nothing looks more beautiful in a kitchen than a display of copper uten- ne

Take one peck of chopped green to matoes, one head of cabbage, chopped fine, eight green peppers, eight large white onions, and after all are mixed together, pour over them enough white vinegar to keep them from burning. Boil until quite tender, salting to taste Make a dressing of a half pound of mus tard and two tablespoonfuls of curry powder blended into a smooth cream, with white vinegar. Drain the chopped tomatoes, cabbage and peppers and pour all should be stirred into the mixture

Powdered turmeric, one-half ounce; cound coriander seed, two drams; ground cloves, ten grains; ground carmom seed, one dram; ground cinna-

arises from it, then grease it lightly from adhering. Immediately after only, then turn it on the other side, thus quickly searing both sides to keep in he juices. About four or five minutes

Freckles come from an excess of iron in the blood, and the sun brings them out like heat does indelible ink. If they triven from one appointment to anoth- are touched with one drop of carbolic r He would sleep in a train, in a acid, diluted with three of water, they